

TRUFROST & BUTLER

USER MANUAL

Juice /Beverage Dispenser

JD-16.2

Content

Chapter One	Safety precaution	2
Chapter Two	Basical structure	2
Chapter Three	Installation and operation	4
Chapter Four	Usage instruction.....	6
Chapter Five	Daily clean and maintenance.....	6
Chapter Six	Trouble shooting.....	8
Chapter Seven	Technical parameter and wiring diagram .	9

Chapter One Safety precaution



Notice:

- Prevent water and conductive liquid entering into the machine;
- Please do not throw stick and other things into the machine;
- When the machine is in moving process, the angle should not beyond 45° ;
- The distance between ventilation slot and wall should not be less than 20CM, to keep good ventilation, dry and clean.



Safety warning:

- The machine should be operated by professional or others have been trained;
- To ensure personal safety, please keep the machine properly grounded;
- Ensure that the power supply is the same as the nameplate, and the working voltage bias between rated voltage is $\pm 10\%$;
- If the power wire is damaged, it should be changed by the professionals to avoid danger;
- When stop using , disassembling or do some cleaning, please cut off the power;
- To avoid electric shock, please do not pour water on the plug, motor and other electrical components.
- Foamed material flammable, the user may not arbitrarily discarded or dispose, should be in accordance with the relevant provisions of the state by the designated department recycling.

Chapter Two Basical structure

Exploded view (two bowl)

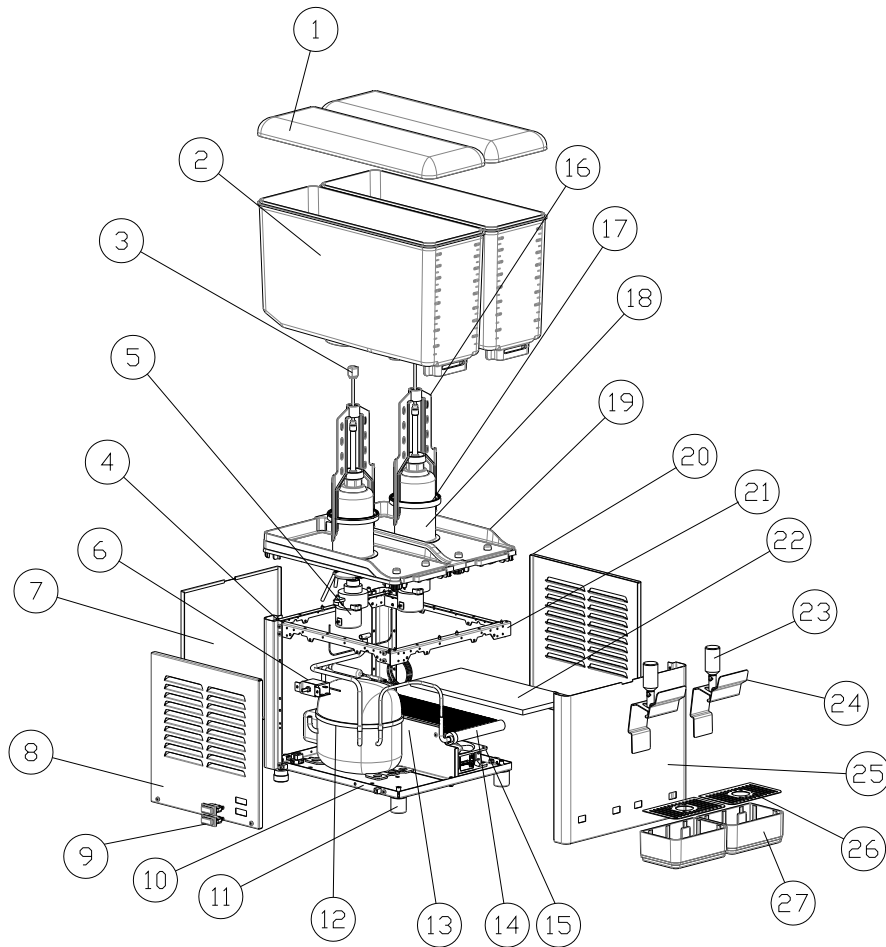


Diagram for reference only, please in kind prevail !

No.	Part name	No.	Part name	No.	Part name
1	cover for tank	10	chassis	19	base of evaporator
2	tank	11	Machine foot	20	left panel
3	Shaft for beate	12	compressor	21	Supporting plate
4	pillar	13	Wind deflector	22	Air filter
5	Stirring motor	14	micro channel condenser	23	dispensing valve
6	Temperature Controller	15	fan motor	24	handle
7	back panel	16	Agitator	25	front panel
8	right panel	17	Gasket for tank	26	cover for drip tray
9	switch	18	evaporator	27	drip tray

Chapter Three Installation and operation

A、 Installation

1) Remove the package and move out the machine to a proper place, and check the goods according to the packing list, if there exists differences, please contact with distributor.

2) Operating environment

Ambient temperature range: 10°C~38°C

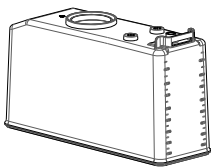
Ambient humidity: relative humidity ≤90%

The machine should be placed indoors at a drafty environment, for better ventilation efficiency, more than 20cm space is required around the machine. (As shown in the figure 6)

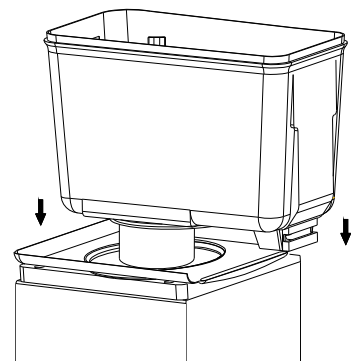
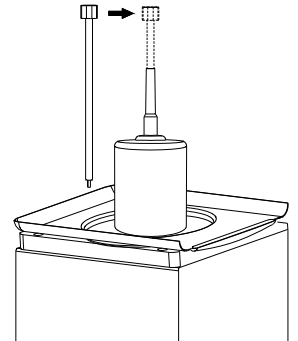
Avoid direct sunlight and keep the machine away from heat source, in order to avoid water and other liquid splashing into machine,do not place it at a humid or easily-splashing place.

3) Installation of the Tank Assembly

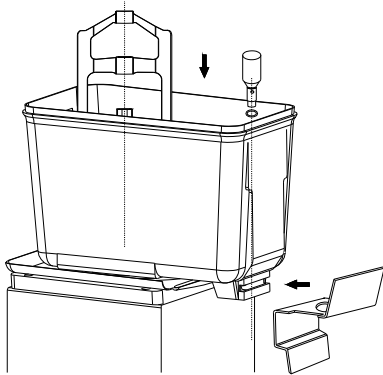
a.Please clean the beverage-contacted parts before use. Embed the mixing shaft into the stationary shaft to the bottom and rotate it left- right to the proper position..



b.Fix the sealing ring to the bottom of the tank, ensure that the sealing and tank fits tightly.



Installation of Tank: c.Before installing the tank, dip the sealing ring with **some vaseline**, which works as lubricant. Then install the tank to the supporting block, hold the tank diagonally and press downward evenly, if succeed, the tank will locked on the right position and will not tilt.

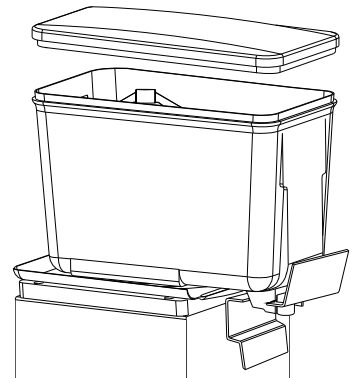


Installation of beater:

d. Fix the beater onto the mixing shaft, rotate it left-right until to the right position.

Wear the discharging valve with o-ring and put it in the discharging hole, and match with discharging handle.

e. Feed the tank with some water, check the evaporator chassis and discharging valve, if there has a leak, please repeat the third step and then cover the tank lid.



4) Clean the machine

- a) Disassemble the tank assembly, use neutral downy detergent mix with warm water to wash the parts, use cleaning cloth without tomenta to dip detergent to wash machine.
- b) Use clean flowing water to wash these parts again, and use cleaning cloth without tomenta to dip water to wash machine again.
- c) Use dry cleaning cloth without tomenta to dry the parts.
- d) Use detergent to wash drip tray and drip tray cover, then use pure water to wash them again, after that, install the drip tray on the front panel, and also put the drip tray cover on the drip tray.

The socket and other appliance should comply with user's local electrical regulations and national rules, also the voltage and current should comply with the rated value according to nameplate, (if use external plug, should use connection board with right current), and the machines should be properly grounded.

If the voltage ranges too much(beyond the rated value $\pm 10\%$), it may cause the machine can not start, or break the PCB board, or break compressor. In this condition, adding a appropriate voltage stabilizer is necessary.

B、 Testing

When the tank is installed well, firstly pour in a little drinking water. Check the bottom of

the tank and dispensing mouth, if there is a slight leakage on the bottom of the tank, use your hand diagonally to take the tank and press downward, to make sure the tank and O-ring into the right place; if there is leakage on the dispensing mouth, please check the O-ring is in proper place, or change it if it is necessary. Then add beverage into the bowls and switch on cooling.

Chapter Four Usage instruction

A、 Ingredients preparation

- 1) Ingredients include : dried fruit powder, syrup or plum juice and drinking water, mix the fruit juice and the drinking water according to certain proportion (for delicious advisable). Stir mixed liquor completely in a clean container, and particles are not allowed; otherwise the dispensing mouth will be blocked.
- 2) The temperature of mixed liquor cannot exceed 35°C.



Warning: connect or use drinking water, the formula materials should conform to the requirements of the food hygiene license.

B、 Operation method

- 1) Pour the ingredients into tanks and the juice volume cannot exceed the highest level.
- 2) After pouring, plug in, then turn on the beater switch and cooling (heating) switch, the machine start to work. When the temperature arrive the setting value, the cold(hot)-making stop, but the beater still works.
- 3) After the cold-making stop, we should wait for at least three minutes, then turn on the cold switch, otherwise the compressor will be broken.
- 4) The temperature ranges for cold juice dispenser: 2~12°C

Chapter Five Daily clean and maintenance

A、 Cleaning

- 1) Wash all parts of bowl thoroughly in mild detergent and warm water (refer to page 7 and 8 for disassembly methods).
- 2) Rinse in clean running water.
- 3) Reassemble all parts of bowl.
- 4) Pour sanitizer and water into bowl. Turn on beater motor and allow sanitizer to flow inside of the bowl for a period of time.
- 5) Drain liquid through the valve completely and thoroughly during each step of the cleaning process (wash, rinse, sanitize, rinse).



Notice: 1、 The bowls assembly should be cleaned everyday.

2、 D-ring and O-ring should be checked after cleaning, and must be replaced if they are worn.

3、 In case of parts heat cracking, with high temperature disinfection is prohibited and do not use more than 60°C boiled water to clean the tank and components.

B、 Maintenance

1. Use a cleaning cloth or brush to clear away all the dust and attachments on the surface or inside of the machine regularly. Do not flush the interior of machine with water directly. Before cleaning, please cut off power and disconnect the plug, it is very important.
2. Cut off the power firstly, and disassemble all the panels of machines, then clear the dust attached to compressor, copper pipe and bottom panel. Using water is forbidden.
3. After being used over a period of time, the condenser maybe thick with dust, and this will affect radiating heat and cause bad cooling, so it needs periodic

cleaning (every half year)

Step 1: Disconnected the main power switch.

Step 2: Remove the back panel and side panels.

Step 3: Clean dust with tools such as vacuum cleaner, high-pressure air and hairbrush, be careful while cleaning to avoid damaging the fins of the condenser.

4. Check all the screws and nuts if they are loose or rusty, and fasten or replace them to avoid causing noise.
5. Finally, assemble all the panels, fasten all screws, and clear the surface.

Chapter Six Trouble shooting

The following table lists showed the possible machine fault and its reason and processing method. For general simple fault, can follow the table processing method and processing, such as the fault is still cannot be ruled out, as well as more complex fault, please contact professional maintenance staff immediately, never sloppy handling, so as not to bring you unnecessary loss.

Trouble	Possible cause	Remedy
Compressor runs but no refrigeration	faulty compressor	replace compressor
	loss of refrigerant	charging refrigeration
	faulty fan motor	replace motor
Compressor doesn't run	faulty thermostat	replace thermostat
	faulty switches	replace switches
	faulty electrical connection	locate and correct
	defective overload protect	check the overload protector and replace it
Leaky bowl	Worn or nicked bowl gasket or improperly installed	Reinstall gasket or replace gasket
Leaky valve	Worn or nicked valve O-ring	Reinstall or replace
Leaky dispensing valve	Handle has not returned	Return handle
Less efficiency	Dust and lint in condenser	Cleaning the fins of condenser
	Broken fan motor	Replace fan motor
No heating	Faulty switches	replace it
	Heating plate is broken	replace it
	Time relay is broken	replace it
	Temperature sensor is broken	replace a new one
The machine can't stop cooling or heating	Transformer or PC Board is broken	replace it
	Time relay is broken	replace it
	Temperature sensor is broken	replace a new one

Chapter Seven technical parameter and wiring diagram

A、Technology parameters are on the nameplate

B、The wiring diagram is on the inner panel

Marketed by:

TRUFROST AND BUTLER PRIVATE LIMITED

1215, 12th Floor, Tower B, Emaar Digital Greens, Golf Course Extn. Road,

Sector 61, Gurugram – 122102 (India)

T.+91-7303166766 info@trufrost.com

www.trufrost.com